AMENDMENTS TO THE CLAIMS

- (Currently amended) A process for producing a soybean protein comprising treating a
 soybean protein solution or soybean protein slurry with transglutaminase, wherein a heat
 treatment is performed by direct steam blowing heating at 100 to 160°C for 1 second to 60
 minutesseconds before the treatment with transglutaminase.
- 2-8. (Cancelled)
- 9. (New) A process for producing a processed meat food, which comprises: producing a soybean protein by treating a soybean protein solution or soybean protein slurry with transglutaminase, wherein a heat treatment is performed by direct steam blowing heating at 100 to 160°C for 1 second to 60 seconds before the treatment with transglutaminase; and

mixing and molding said soybean protein and a meat raw material, and then heating the mixture.

10. (New) The process for producing a processed meat food according to claim 9, wherein the soybean protein, meat and water are blended and chopped, stuffed into a casing, and then heated